

## Kanchipuram Ghee Idli



### Ingredients:

Idli Rice (Parboiled Rice) – 1 cup  
Raw Rice – 1 cup  
Whole Urad Dal – 1 cup  
Peppercorns – 2 tsp  
Cumin Seeds – 2 tsp  
Cooking Soda – a pinch  
Dry Ginger Powder – 1 tsp  
Thick Curd – 500 ml  
Cashew Nuts – few, fried  
Curry Leaves – few, fried  
Ghee – 3 tsp  
Salt as per taste

### Method:

1. Soak the idli rice, raw rice and dal for 2 hours, separately.
2. Combine them together and grind to a thick coarse batter.
3. Keep aside to ferment for 6 to 8 hours or overnight.
4. Add dry ginger, ghee, peppercorns, cumin seeds, cooking soda, salt, curd, cashewnuts and curry leaves.
5. Mix well.
6. Pour the batter into a small 1 inch plate and pressure (steam) cook until done.
7. Insert a knife into the center and if it comes out clean, then it is done.
8. Remove and cut into slices.
9. Serve as it is or with side dish of choice.